

Oatmeal Raisin Squares

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>	<u>Double</u>
all-purpose flour	1 cup = 4.6 oz		9.2 oz
baking soda	½ teaspoon		1 tsp
salt	½ teaspoon		1 tsp
dark brown sugar	½ cup		1 cup
white sugar	½ cup		1 cup
ground cinnamon	1 tsp		2 tsp
ground nutmeg	¼ tsp		½ tsp
unsalted butter	½ cup	lightly browned	1 cup
large egg	1	beaten	2
vanilla extract	1 teaspoon		2 tsp
quick-cooking oats	2 cups = 8 oz	NOT instant	16 oz
raisins	1 cup		2 cups

- Preheat the oven to 350 deg F. Line an 8x8 inch baking pan with parchment paper. Use a lasagna pan if you double the recipe.
- In a large bowl, whisk together the ingredients from flour to nutmeg.
- Make a well in the center of the flour mixture, and fold in the butter, egg, and vanilla until smooth.
- Stir in the oats and raisins. I use my hands.
- Pour the dough into the prepared pan, and spread into an even layer.
- Bake for 22 to 25 minutes, or until the edges are slightly brown, and the middle is set.
- Cool the pan undisturbed on a wire rack, and then turn out onto a cutting board to cut into rectangular bars.